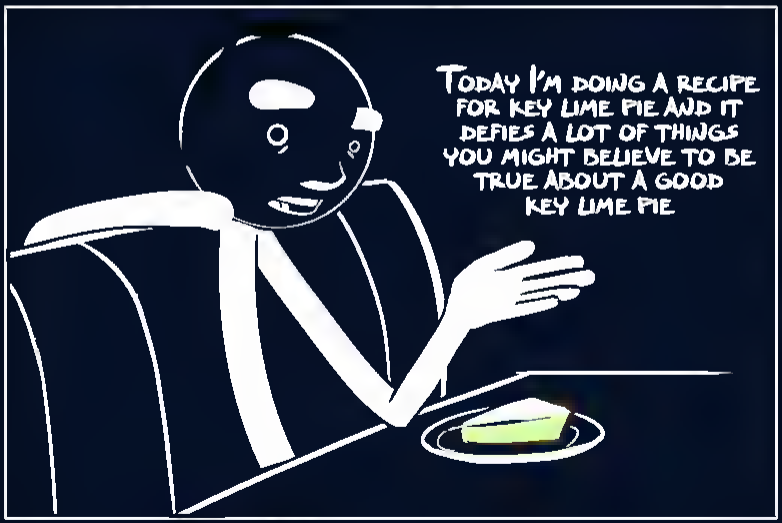
COOKING COMICALLY



IT'S NOT GREEN, IT DOESN'T EXCLUSIVELY USE KEY LIMES, AND THERE ARE NO EGGS INVOLVED
NOW IF YOU'LL EXCUSE ME, I NEED TO STUFF THIS ABSURDLY DELICIOUS PIE IN MY PIE HOLE WHILE PEOPLE WHO'LL NEVER TRY IT TELL ME IT'S TERRIBLE.

THEM INGREDIENTS

THE CRUST STUFF

Graham Crackers (crushed)
1¼ Cups 100g

Melted Butter
5 Tbsps 70g

Sugar
2 Tbsps 25g

THE PIE STUFF

Sweetened Condensed Milk

28 oz (2 cans) 790g

Lime Juice

1½ Cups 350ml

Sour Cream

½ Cup 115g

Lime Zest

1 Tbsp 6g

THE WHIPPERSNAP TOPPING

Heavy Cream

1 Cup 240ml

Bourbon

~1 Tbsp 15ml

Powdered Sugar

1 Tbsp 8g

AND GENTLY
CRUSH THEM

THEN

THE CRUST STUFF

Graham Crackers (crushed)
1¼ Cups 100g

Melted Butter
5 Tbsps 70g

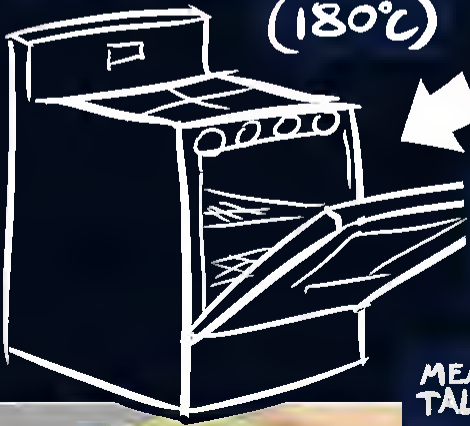
Sugar
2 Tbsps 25g

GOES INTO A BOWL

AND IS MIXED EVER SO THOROUGHLY

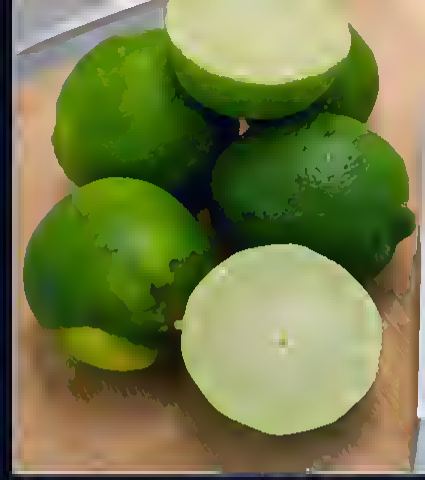
PACK THE MIXTURE INTO A PIE TIN AS EVENLY AS YOU CAN

PREHEAT TO 350°F (180°C)



AND PRE-BAKE THE PIE CRUST FOR 10 MINUTES

MEANWHILE LET'S TALK ABOUT LIME JUICE

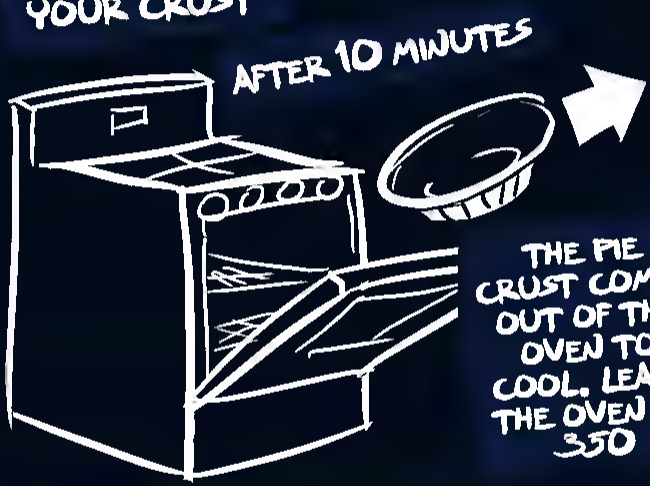


YOU CAN USE REGULAR LIMES, KEY LIMES OR BOTTLED JUICE

I USED A COMBINATION OF 1 CUP FRESH SQUEEZED REGULAR LIME JUICE AND ½ CUP BOTTLED KEY LIME JUICE AND IT WORKED FANTASTICALLY

IF YOU'RE GOING WITH FRESH LIMES

DON'T FORGET YOUR CRUST



THE PIE CRUST COMES OUT OF THE OVEN TO COOL. LEAVE THE OVEN AT 350

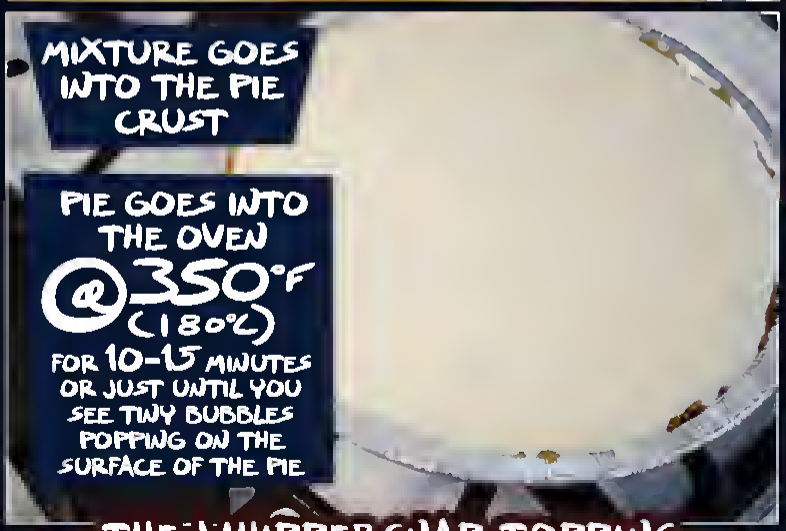
THE PIE STUFF

Sweetened Condensed Milk
28 oz

Lime Juice
1½ Cups

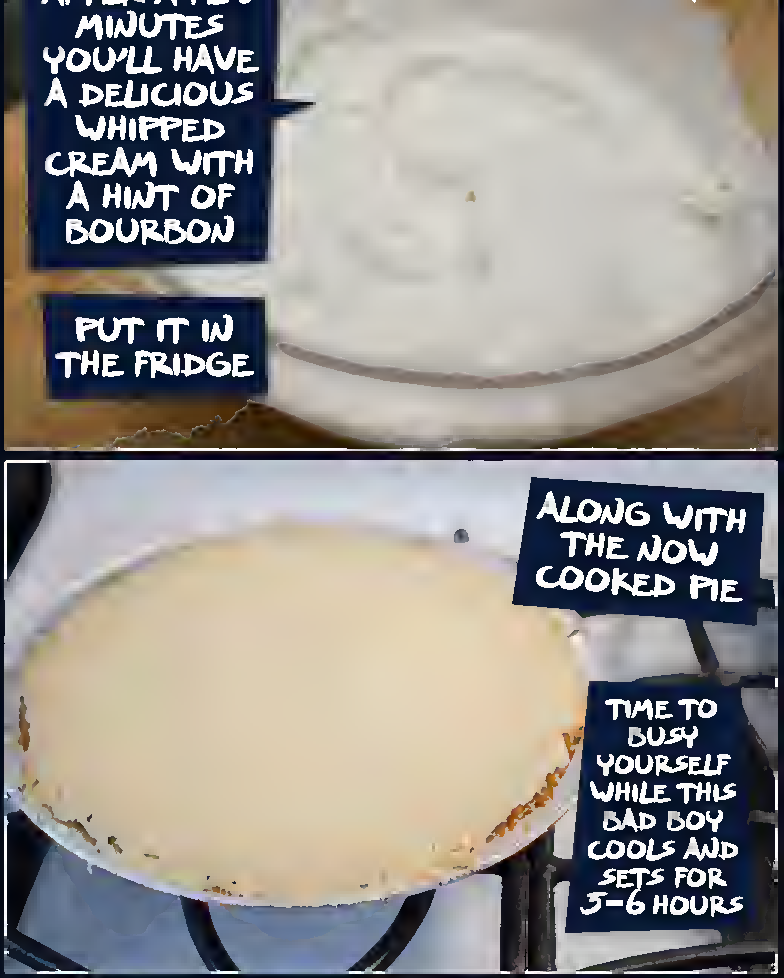
Sour Cream
½ Cup

Lime Zest
1 Tbsp

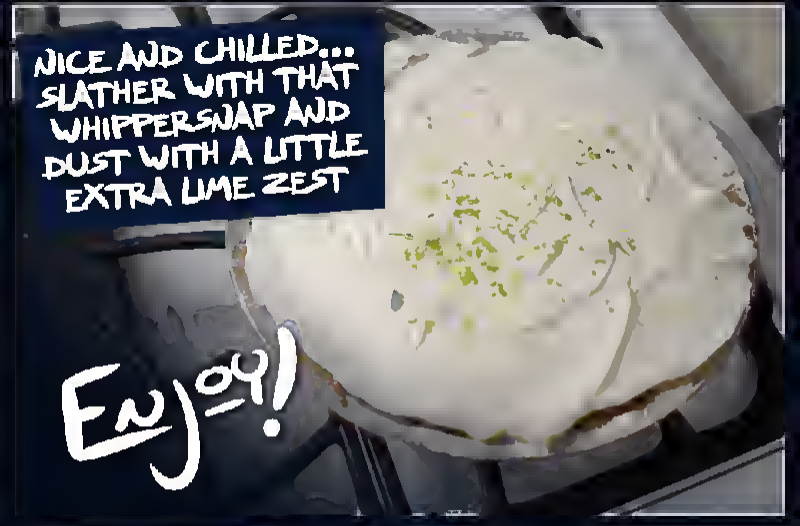

MIXTURE GOES INTO THE PIE CRUST
PIE GOES INTO THE OVEN @350°F (180°C) FOR 10-15 MINUTES OR JUST UNTIL YOU SEE TINY BUBBLES POPPING ON THE SURFACE OF THE PIE

THE WHIPPERSNAP TOPPING

Heavy Cream
1 Cup 240ml
Bourbon
~1 Tbsp 15ml
Powdered Sugar
1 Tbsp 8g
ADD ALL OF THESE TO A BOWL
AND WHIP IT WITH ALL YOUR MIGHT
AFTER A FEW


MINUTES YOU'LL HAVE A DELICIOUS WHIPPED CREAM WITH A HINT OF BOURBON
PUT IT IN THE FRIDGE
ALONG WITH THE NOW COOKED PIE
TIME TO BUSY YOURSELF WHILE THIS BAD BOY COOLS AND SETS FOR 5-6 HOURS

WREAK
SOME
HAVOC



THE NOTES

- THE GAME IN THE GIF IS CALLED BESIEGE.

- If you couldn't tell from the picture I used a rolling pin to crush the graham crackers. It worked really well.

- Feel free to leave out the bourbon. The whipped cream will still turn out great.

- When you're whipping the cream be rough with it. You're basically trying to put air into the liquid to fluff it up. A mixer helps, but it is totally doable by hand. It's just a little bit of a work out.

- Check out cookingcomically.com for a backlog of all my older recipes (and a physical cookbook) from before I was on Webtoons

And as always

Thank You For Reading

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